

Chicken Posole

Rating: ★★★★★

Makes: 6 Servings

Posole is a delicious side dish that can be served with several toppings. It can be eaten by itself, or it can be served with shredded cabbage, sliced radish, or chopped onions.

Ingredients

- 1 onion (chopped)
- 3 carrots (large, chopped)
- 3 celery stalks (chopped)
- 1/2 **tablespoon** garlic (finely chopped)
- 2 **tablespoons** vegetable oil
- 3 1/2 **cups** low-sodium hominy (2 - 15 ounce cans)
- 1 **can** canned chicken (about 12 ounces)
- 4 **cups** water
 - cayenne or jalapeño chilies (1 teaspoon, seeds removed and finely chopped, optional)
 - chili powder (1/2 teaspoon, optional)
 - oregano (1/2 teaspoon, optional)
- 1/2 **teaspoon** salt
- 1/4 **teaspoon** pepper

Directions

1. In a medium-size pot, brown onion, carrots, celery, and garlic in vegetable oil over medium heat for 10 minutes.
2. Add hominy, chicken, and water. If using cayenne pepper, jalapeño chilies, chili powder, or oregano, add that too. Mix well.
3. Bring pot to a boil. Lower heat and cook for about 10 minutes.
4. Add salt and pepper. Serve hot.

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